

USDA Foreign Agricultural Service

GAIN Report

Global Agricultural Information Network

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Voluntary Public

Date: 1/25/2017

GAIN Report Number: IN7008

India

Post: New Delhi

Comments Invited from WTO members on Standards for Dairy Proteins

Report Categories:

Sanitary/Phytosanitary/Food Safety

Dairy and Products

FAIRS Subject Report

Exporter Guide

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Report Highlights:

India notified its draft standards for milk protein concentrate (MPC) and whey protein concentrate (WPC) to the World Trade Organization (WTO) and invited comments. The comment period for trading partners expires 60 days beyond the notification date as listed on the WTO's website (www.wto.org).

General Information:

DISCLAIMER: The information contained in this report was retrieved from the Food Safety and Standard Authority of India's (FSSAI) website <http://www.fssai.gov.in/>. The Office of Agricultural Affairs and/or the U.S. Government make no claim of accuracy or authenticity.

On January 16, 2017, FSSAI published its draft standards for MPC and WPC on its website and invited comments from the WTO member countries. The comment period for trading partners expires 60 days from the date it is notified on WTO website (www.wto.org).

Major highlights of the notification relates to the insertion of sub-regulations on MPC and WPC. Besides the description, the sub-regulations on MPC and WPC also cover the following details.

- Essential Composition and Quality Factors
- Food Additives
- Contaminants
- Hygiene
- Labeling
- Method of Sampling and Analysis

Comments, within 60 days from the date of notification in WTO website, should be sent to:

The Chief Executive Officer
Food Safety and Standards Authority of India
3rd Floor, Food and Drug Administration Bhawan, Kotla Road
New Delhi – 110002
Email: spstbt.enqpt@fssai.gov.in

Details of Notification:

- Date of Publication on FSSAI website: January 16, 2017
- Final date for comments from WTO members: 60 days from the date notified on WTO website (TBD)

Agency in Charge: Food Safety and Standards Authority of India, Ministry of Health and Family Welfare, GOI.

Products affected: All dairy products.

The full text of the Regulation is pasted below and is also available on FSSAI's website: <http://www.fssai.gov.in/>.

Notice Calling for suggestions, views, comments etc from WTO- SPS Committee members within a period of 60 days on the draft notification related to standards of Milk Protein Concentrate (MPC) and Whey Protein Concentrate (WPC).

F.No. Stds/M&MP/Notification(02)/FSSAI-2016 - In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.1, after sub-regulation 2.1.20 relating to “Edible Lactose”, the following sub-regulations shall be inserted, namely,-

“2.1.21 Milk Protein Concentrate (MPC).-

1. Description.-

Milk Protein Concentrates (MPC) are complex milk proteins that contain both casein and whey protein in their native form in the same or similar ratio as milk. MPC products are designated as MPC 40, MPC 70, MPC 80, MPC 85, MPC 90 depending upon their milk protein contents. MPC’s are generally manufactured by filtration processes (microfiltration, ultrafiltration and diafiltration) - membrane separation technologies that remove the majority of lactose and soluble minerals while retaining the milk protein, followed by spray-drying.

2. Essential Composition and Quality Factors.-

(a) Raw Materials.-

Milk, skimmed milk

(b) Composition.-

The product shall conform to the compositional specifications provided in the table below:

Sl. No.	Parameters	Limits
(1)	(2)	(3)
1.	Moisture (%), max by wt.	6.0
2.	Fat (%), max by wt.	2.5
3.	Protein (%) min (Nx6.38) by wt.	42.0
4.	Solubility index (ml), max	2.0

5.	Ash(%), max	8.0
6.	Scorched particle	Disc B (15 mg)

3. Food Additives.-

- (a) Only those additives classes indicated in the table below may be used for the product categories specified.

Additive (Functional Class)	Milk Protein Concentrate
Anti-caking Agents	✓
Antioxidants	✓

- ✓ The use of additives belonging to the class is technologically justified.

- (b) Within each additive class, and where permitted according to the table given above, only those additives permitted as per Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall be used.

4. Contaminants.-

The product shall comply with the limits specified under the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

5. Hygiene.-

- (a) The product shall be prepared and handled in accordance with the guidelines specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such guidelines as specified from time to time under the provisions of the Food Safety and Standards Act, 2006.
- (b) The product shall conform to the microbiological requirements given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

6. Labelling.-

The provisions laid under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, shall apply. **In addition, the per cent. value of protein shall be declared on the label of the package.**

7. Method of Sampling and Analysis.-

As provided in the Food Safety and Standards Authority of India- Manual of Method of Analysis of Food (2016)- Milk and Milk Products.

2.1.22 Whey Protein Concentrate (WPC).-

1. Description.-

Whey Protein Concentrate means a white to light cream-coloured product with a bland, clean flavour obtained by removing non protein constituents from whey by means of physical separation techniques such as precipitation, filtration, dialysis etc.

2. Essential Composition and Quality Factors.-

(a) Raw Materials.-

Whey

(b) Composition

Sl. No. (1)	Parameters (2)	Limits (3)
1.	Moisture (%), max	5.0
2.	Protein (%), min	35.0
3.	Fat (%), max	8.0
4.	Scorched particle content, max	Disc B (15 mg)

3. Food Additives.-

(a) Only those additives classes indicated in the table below may be used for the product categories specified.

Additive (Functional Class)	Whey Protein Concentrate
Anti-caking agent	✓
Anti-oxidants	✓

- ✓ The use of additives belonging to the class is technologically justified.
- (b) Within each additive class, and where permitted according to the table, only those additives permitted as per Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall be used.

4. Contaminants.-

The product shall comply with the limits specified under the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

5. Hygiene.-

- (a) The product shall be prepared and handled in accordance with the guidelines specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such guidelines provided from time to time under the provisions of the Food Safety and Standards Act, 2006.
- (b) The product shall conform to the microbiological requirements given in of Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

6. Labelling.-

The provisions laid under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, shall apply. **In addition, the per cent. value of protein shall be declared on the label of the package.**

7. Method of Sampling and Analysis.-

As provided in the Food Safety and Standards Authority of India- Manual of Method of Analysis of Food (2016)- Milk and Milk Products.”